

**AMENDMENTS TO THE SPECIFICATION:**

Please amend the specification as follows:

Please delete page 18 of the specification in its entirety, which provides descriptions of Figures 1-3.

Please amend the description of Figure 1 on page 7 as follows:

Figure 1     ~~the~~ The relative water uptake of candy glass bodies and hard caramels having different sorbitol contents, plotted as a function of their 1,1-GPM content[~~[[,]]~~]. Water uptake is shown after three days storage open at 25° Celsius and 80% relative humidity. The ordinate indicates the relative water uptake as a percentage based on initial mass, while the abscissa indicates the 1,1-GPM content as a percentage of the dry solids. Legend: -- ▲ -- Candy glass body, 1 to 1.4% sorbitol, dry solids; -- ■ -- Candy glass body, 3% sorbitol, dry solids; -- Δ -- Hard caramel, 1.4% sorbitol, dry solids; and, -- □ -- Hard caramel, 3 to 3.5% sorbitol, dry solids.

Please amend the description of Figure 2 on page 7 as follows:

Figure 2     ~~the~~ The relative water uptake of candy glass bodies having various 1,1-GPM contents, plotted as a function of their sorbitol content[~~[[, and]]~~]. Water uptake is shown after three days storage open at 25° Celsius and 80% relative humidity. The

ordinate indicates the relative water uptake as a percentage based on initial mass, while the abscissa indicates the sorbitol content as a percentage of the dry solids. Legend: -- ♦ -- Candy glass body, 50% to 51% 1,1-GPM, dry solid; -- ● -- Candy glass body, 54% to 55% 1,1-GPM, dry solid; and, -- ▲ -- Candy glass body, 56% to 57% 1,1-GPM, dry solid.

Please amend the description of Figure 3 on page 7 as follows:

Figure 3     ~~the~~ The reduction in color production in aqueous solutions enriched with 1,1-GPM for production of hard caramels. The color in solution at 80° Celsius in completely deionized water is shown. The ordinate indicates the color in ICUMSA units, while the abscissa indicates the time in days. Legend: -- ● -- Isomalt, 48.4 wt% 1,1-GPM, 0.2 wt% sorbitol; and, -- ▲ -- Isomalt, 55.0 wt% 1,1-GPM, 3.5 wt% sorbitol.